

### Amendments to the Claims

1. (Original) A method of manufacturing a soybean-derived food material, characterized in that water-added okara is boiled, and then washed in either cold or warm water.
2. (Original) A method of manufacturing a soybean-derived food material, characterized by comprising a swelling step of immersing soybeans in water to swell the soybeans, a water addition step of adding water to the swollen soybeans, a boiling step of boiling the swollen soybeans in the added water, a mashing step of mashing the boiled soybeans, and a washing step of washing the paste produced from the mashed soybeans.
3. (Currently amended) The method of manufacturing a soybean-derived food material according to claim 1 ~~or 2~~, wherein the soybean-derived food material is formed as fine particles of 20 to 50 microns.
4. (Currently amended) A processed food comprising a soybean-derived food material manufactured by the method according to ~~any one of claims 1 to 3~~ claim 1.
5. (New) The method of manufacturing a soybean-derived food material according to claim 2, wherein the soybean-derived food material is formed as fine particles of 20 to 50 microns.
6. (New) A processed food comprising a soybean-derived food material manufactured by the method according to claim 2.
7. (New) A processed food comprising a soybean-derived food material manufactured by the method according to claim 3.
8. (New) A processed food comprising a soybean-derived food material manufactured by the method according to claim 5.